

# PATENT ABSTRACTS OF JAPAN

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## (54) PRODUCTION OF MODIFIED WHEAT FLOUR

### (57) Abstract:

**PURPOSE:** To obtain modified wheat flour useful for bread, etc., having increased specific volume, light palatability, softness by blending wheat flour with a given amount of a glycerol monofatty acid ester, etc., uniformly mixing the blend with water to give dough, aging under a specific condition, drying and milling.

**CONSTITUTION:** 100 pts.wt. wheat flour is uniformly blended with 0.1-10 pts.wt. glycerol mono- or difatty acid ester, glycerol organic fatty acid ester or one or more lipids selected from phospholipid such as phosphatidylcholine and glycolipid such as digalactosyl diglyceride and  $\geq 30$  pts.wt. water to prepare dough, which is aged at 5-40°C dough temperature for 2-24 hours, dried, ground and milled to give the objective improved wheat flour.